

PATENT ABSTRACTS OF JAPAN

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(54) COCOA DRINK

(57)Abstract:

PURPOSE: To prepare a cocoa drink having excellent long-term preservability and high emulsion and dispersion stability, and resistant to the separation of oil, by adding an emulsifier containing a polyglycerol fatty acid ester to a liquid mixture of a cocoa component such as cocoa powder, etc., a dairy product, a sweetener and water.

CONSTITUTION: The objective cocoa drink can be prepared by adding an emulsifier (e.g. glucerol fatty acid ester) containing a polyglycerol fatty acid ester (e.g. tetraglycerol monostearate) to a liquid mixture of one or more cocoa components selected from cocoa powder, cacao butter, and cacao butter-like oil or fat (e.g. palm oil), a dairy product (e.g. milk), a sweetener (e.g. sugar) and water, if necessary, adding other additives such as flavor, colorant, vitamins, minerals, thickener, etc., mixing with a high-speed mixer, homogenizing with a high-pressure homogenizer and sterilizing at a high temperature.

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